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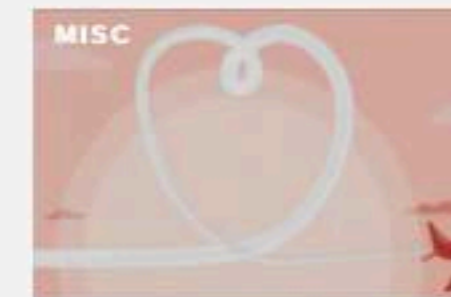


Veal shank with Perrechicos, marrow, tendons, earthy avocado and truffle | Courtesy of El Celler de Can Roca



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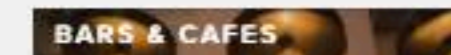
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Hamburg's New Elbphilharmonie Is A Glittering Modern Masterpiece



Helen Armitage Updated: 9 February 2017

Put simply, Costa Brava's culinary scene is booming. Exquisite Catalan cuisine abounds on [Spain's](#) rugged northeastern coast, with restaurants offering both traditional and contemporary interpretations of local fare. We explore some of the region's finest cuisine, from Michelin-starred dining to [Salvador Dali's](#) favorite restaurant.





Compartir

[Compartir](#), located in a beautiful 18th-century building in the lovely coastal town of [Cadaqués](#), is the brainchild of chef trio Mateu Casañas, Oriol Castro and Eduard Xatruch – former *chefs de cuisine* at the now closed, Michelin-starred hotspot elBulli. An informal approach to dining, the restaurant's name means 'to share' and its menu follows the Catalan tradition of *pica-pica* whereby a table orders a variety of small dishes designed for sharing. Expect modern, creative plates like scallops with hazelnut and lingonberries, or Iberian pork tenderloin with [Moroccan](#) couscous followed by equally inventive sweet courses like deconstructed cheesecake with cherry sorbet.

[Compartir](#), Riera Sant Vicenç, Cadaqués, Spain, +34 972 258 482

 Guardar



© Francesc Guillemet

Iberian pork tenderloin with Moroccan couscous / Courtesy of [Compartir](#)/Photo by Francesc Guillemet

Pa i Raïm

Nestled down an unassuming side street in a smart Art Nouveau house, the former family home of Catalan writer [Josep Pla](#), [Pa i Raïm](#) is possibly one of the most beautiful restaurants in Palafrugell. True to its history, elegantly decorated dining rooms welcome guests while a beautiful winter garden and tree-shaded terrace offer further enchanting spaces in which to dine. Pa i Raïm's seasonal cuisine is as delightful as its design, drawing on both traditional [Empordà](#) cuisine and modern flavors, with mouthwatering

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must-try dishes like Catalan cod with raisins and pine nuts, and roasted Iberian pork cheek with muscat, cinnamon and apple.

Pa i Raïm, 56 Carrer de Torres i Jonama, Palafrugell, Spain, +34 972 304 572

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Food at Pa i Raïm / Courtesy of Pa i Raïm

Vicus

After living in [Dublin](#) for a number of years, Elisabet Figuerola and her partner Gerard Geli decided to move back to their native Empordà to open a restaurant focusing on a modern take on traditional Catalan cuisine – and in the summer of 2011, [Vicus](#) was born. Head chef Damià Rafecas cooks up creative dishes like rack of lamb with vanilla, cabbage and parmesan and fillet of venison with pumpkin tatin, but if there's one must-try item on Vicus' menu it's the restaurant's locally grown rice-based dishes like the *arròs de botifarra negra i bolets de temporada* (rice with black pudding and wild mushrooms).

Vicus, 51 Carrer Enginyer Algarra, Pals, Spain, +34 972 636 088





Food at Vicus | Courtesy of Vicus

El Cellar de Can Roca

Undoubtedly one of the most acclaimed restaurants on the Costa Brava, [El Cellar de Can Roca](#) is not only a two-time winner of the number one spot in *Restaurant* magazine's annual [World's 50 Best Restaurants](#) list, it also boasts three Michelin stars. Headed by the brothers Roca – head chef Joan, pastry chef Jordi and sommelier Josep – the restaurant serves contemporary Catalan cuisine based around multi-course tasting menus with inventive dishes that include oyster with anemone sauce, garlic sand, tender walnut, seaweeds and phytoplankton *velouté*. It would be a sin to leave without trying one of Jordi's desserts (also voted the best in *Restaurant* magazine's inaugural [World's Best Pastry Chef Award](#)); his recipes include creative sweets like sourdough ice cream with cocoa pulp, dried lychee and Jerez vinegar meringue.

[El Cellar de Can Roca, 48 Calle Can Sunyer, Girona, Spain, +34 972 222 157](#)

Hostal Sa Rascassa

Located on the outskirts of Begur – recently named one of The Culture Trip's most [beautiful Costa Brava](#) towns – [Hostal Sa Rascassa](#) is a boutique hotel nestled on the edges of a tranquil, secluded cove that boasts one of the most highly rated restaurants in the region. Fresh and simple is the focus, with an emphasis on traditional recipes and locally sourced ingredients – think seafood-centric dishes like grilled sardines, cod fishcakes and octopus stewed with onion and pepper – complemented by a fantastic wine list equally local in focus. As for the setting, guests can dine in Hostal Sa Rascassa's rustic, candlelit dining room, or outside in a charming, tree-shaded courtyard.

[Hostal Sa Rascassa, 3 Cala d'Aiguafreda, Begur, Spain, +34 972 622 845](#)



Hostal Sa Riscassa's restaurant | Courtesy of Hostal Sa Riscassa

Els Brancs

Awarded a Michelin star in 2013, [Els Brancs](#) is the main restaurant of Roses' Hotel Vistabella. Located on the hotel's beautiful terrace overlooking the picturesque Bonifaci Beach below, it's where local foodies head for romantic sunset dining and head chef Javier Cabrera's creative, Catalan-inspired cuisine. Els Brancs' *à la carte* menu features exquisite, innovative dishes like the emulsion of tender almonds starter with anchovies and gazpacho 'snow,' and the spicy sautéed langoustine main course with coconut tapioca, grapefruit and tamarind. Guests can opt for a 20-course 'experience' menu for a full tour of the restaurant's avant-garde cuisine.

[Els Brancs, 26 Avinguda de José Diaz Pacheco, Roses, Spain, +34 972 256 008](#)

El Trull d'en Francesc

Though it's slightly off the beaten track, [El Trull d'en Francesc](#), nestled in the tiny village of Boadella i les Escaules, is certainly worth the trek. Located in a beautifully restored 17th-century oil mill, El Trull d'en Francesc welcomes guests with a rustic-chic dining room complete with a cozy fireplace, while a gorgeous terrace ideal for *al fresco* summertime dining overlooks the neighboring La Muga river. The restaurant takes full advantage of local produce and its location between the sea and mountains – choose from plates like rockfish pie with shellfish and cream-soup, or pig's trotter in a penny bun mushroom sauce.



El Trull d'en Francesc, 1 Placeta de l'Oli, Boadella i les Escaules, Spain, +34 972 569 027

Les Magnòlies

So-called for the 300-year-old magnolia trees that shade its picturesque garden, [Les Magnòlies](#) is a Michelin-starred Arbúcies restaurant located in a stunning 19th-century mansion boasting a chic dining room and enchanting outdoor dining. [Argentinian](#) chef Víctor Trochi crafts a constantly evolving menu brimming with creative, modern Mediterranean cuisine with standout dishes like cod with chorizo and beans, or venison with quinoa and Salicornia. Guests can choose to order from an *à la carte* menu, a 14-course market menu built around seasonal produce, or a 20-course gastronomic tasting menu.

Les Magnòlies, 7 Carrer Mossèn Antoni Serres, Arbúcies, Spain, +34 972 860 879

Casa Anita

A local Cadaqués dining landmark, [Casa Anita](#) first opened its doors way back in 1960 and in its 50-plus-year history has welcomed famous faces including Kirk Douglas and Yul Brynner. Moreover, legend has it that the family-run establishment was once a favorite haunt of artist [Salvador Dalí](#). It features a laid-back and informal style of dining where no written menu is offered. Instead, Casa Anita's owner Juanito Marti recites a list of the chef's available dishes to guests, often suggesting the best suited dishes based on their personal preferences, and guests are seated at communal tables designed to spark conversation between strangers.

Casa Anita, 16 Carrer Miquel Rosset, Cadaqués, Spain, +34 972 258 471

Restaurant Massana

Another must-try Girona dining destination, [Restaurant Massana](#) opened in 1986 and was awarded its first Michelin star in 2007. Headed by namesake chef Pere Massana, the restaurant's culinary focus is a mix of the familiar and traditional fused with contemporary techniques and global flavors, along with a seasonally based menu that has constantly evolved since it was first founded. Main courses include the likes of wild pigeon with beluga stew and tuna tataki with baba ghanoush, sesame and miso sauce. Chef Massana's avant garde desserts are also more than worth sticking around for, with experimental offerings like yuzu cucumber with fresh mint aroma.